



Food Tools for Life

Board Oil - EN

Description

Board oil is a tasteless and odorless oil that protects wooden and slate serving boards from drying out, cracking, stains, and odors. Regular treatment with this oil extends their lifespan and keeps them looking beautiful. The board oil is also suitable for other kitchen tools with wooden parts, such as knives, slicers, and graters with wooden handles. The oil comes in a bottle with a convenient spray nozzle.

Here's how to use it:

1. **Clean:** Ensure the board is clean and completely dry before starting.
2. **Apply:** Spray a small amount of oil onto the wooden or slate surface.
3. **Rub in:** Use a dry cloth to evenly spread the oil over the surface and along the edges.
4. **Let dry:** Stand the board upright to allow the oil to fully absorb.
5. **Protect:** For new wooden boards, spray the oil onto the wood for 3 consecutive evenings before using the board.
6. **Maintain:** Treat your boards monthly for optimal protection.

Warnings



WARNING

LIQUID FUEL INSIDE
HARMFULL IF SWALLOWED
KEEP OUT OF REACH OF CHILDREN

